

THE COURTYARD

SALADS & STARTERS

Heirloom Tomatoes & Burrata	NGDV 26
Marinated olives, capers, house-made macadamia & local basil pesto, smoked Maldon salt, organic avocado oil	
Caesar Salad	NGD 28
Romaine lettuce, poached prawns, hard-boiled local egg, local cherry tomato, artichokes, croutons, anchovies, grated parmesan, classic Caesar dressing, roasted pecan nut, cracked pepper, extra virgin olive oil	
Chicken Pomelo Salad	NG 25
House-made chilli dressing, cilantro, crispy shallots & garlic, roasted peanuts, toasted dried shrimp, local lime & mint	
Wok-fried King Prawns	NG 25
Thai green mango salad, tangy plum sauce, crushed peanut, coriander	
Singapore Satay – Choice: Chicken or Beef	NG 21
Ketupat, cucumber, onion, pineapple purée, spicy peanut sauce	
Plant-based Impossible Meat Pops	NGV 20
Stewed in tomato basil sauce, baby vegetables and hazelnut oil	
Mushroom Velouté	GDV 20
Black truffle, assorted local mushrooms, porcini mushroom powder, croutons	
Mulligatawny Soup	D 20
Chicken, cilantro, mustard oil	

PASTA

Choice: Spaghetti, Linguine, Tagliatelle, Penne

Black Truffle Mushroom Cream	GDV 30
Assorted local mushrooms, sous vide cage-free egg, fresh local parsley	
Beef Bolognese	GD 30
Slow-cooked beef ragout, tomato sauce, fresh local parsley	
Basil Pomodoro	GDV 24
Local cherry tomato sauce, grated parmesan, fresh local basil & parsley	
Arrabbiata Vongole	GD 30
Clams, white wine, local cherry tomato sauce, onion, garlic, chilli, fresh local parsley	
Spinach Bacon Cream	PGD 26
Sous vide cage-free egg, bacon, local baby spinach, onion, garlic, grated parmesan, fresh local parsley	

P: Contains Pork | N: Contains Nuts | G: Contains Gluten
S: Contains Seafood | D: Contains Dairy | V:Vegetarian

Prices are stated in Singapore Dollars, subject to service charge and prevailing government taxes.

LOCAL FAVOURITES

Hainanese Chicken Rice – Choice: Chicken Breast or Drumstick	G 28
Slow-poached chicken, fragrant rice, clear chicken broth, local greens, classic condiments	
Town Signature Singapore Laksa	NGD 30
King prawns, fishcake, local quail egg, thick rice vermicelli, beansprouts, bean curd puff, spicy aromatic coconut broth, local laksa leaves & lemongrass	
Lobster Nasi Lemak	GD 50
Wok-tossed bamboo lobster, sambal onion, hard-boiled local egg, cucumber, fried anchovies, peanuts, emping crackers, achar, fragrant coconut rice	
Seafood Char Kway Teow	PNG 32
Wok-fried flat rice noodles & yellow noodles, king prawns, scallops, squid, fishcake, Chinese sausage, local egg, beansprouts, Chinese chives, local calamansi, Chef's soy sauce blend	
King Prawn Hokkien Mee	PNG 34
Rice vermicelli & yellow noodles braised in flavourful pork broth, king prawns, squid, pork belly, fishcake, local egg Chinese chives, beansprouts, local calamansi, crispy pork lard	
Bak Kut Teh	PNG 37
Fragrant peppery pork rib broth, jasmine rice, braised peanuts, crispy dough fritter	
Town Bak Chor Mee	PNG 32
Meatballs, minced pork, pork liver, braised mushrooms, flat egg noodles, local lettuce, crispy sole fish, crispy pork lard, chilli	
Wanton Noodles	PNG 28
Shrimp dumplings, roasted pork char siew, local greens, egg noodles	
Hor Fun – Choice: Seafood Medley or Beef	G 33
Local greens, light local egg gravy, wok-fried flat rice noodles	
Seafood Mee Goreng	NG 32
Stir-fried yellow noodles, king prawns, scallops, squid, fishcake, beansprouts, bean curd, house-made spicy sauce, local egg	
Wagyu Beef Rendang	NG 38
Slow-cooked wagyu beef in aromatic traditional coconut gravy, jasmine rice, crackers	
Nasi Goreng Kampung	NG 30
Indonesian-style fried rice, chicken satay, fried chicken, fried local egg, local greens, chilli paste, fried anchovies, emping crackers, achar	
Vegetarian Mapo Tofu	GV 28
Impossible meat, silken tofu, local greens, fermented broad bean paste, plant-based chicken, jasmine rice	
CLASSIC INDIAN	
Served with naan, biryani rice, and mango chutney	
Gosht Rogan Josh	NGD 33
Tender mutton cooked with traditional spices	
Murgh Tikka Masala	NGD 30
Boneless chicken thigh, rich cashew & tomato gravy	
Dal Tadka	NGDV 26
Yellow lentil curry, cumin, garlic, green chilli	

WESTERN CLASSICS

Premium Black Angus Ribeye Steak	330g	52
Norwegian Salmon Steak	250g	42
Local Barramundi Fillet	200g	38
Choice of one sauce:		
Green Peppercorn GD Black Truffle Mushroom GD Banana Shallot Cream GDV Smoky Hot & Spicy GDV		
Choice of one side:		6 per additional side
Truffle Mashed Potato GV Cajun Fries GV Grilled Broccoli GDV Local Mixed Lettuce DV		
Classic Fish & Chips		
Deep-fried halibut fillet, tartar sauce, lemon wedge, malt vinegar		GD 34
BURGERS & SANDWICHES		
Served with local salad greens and Cajun fries		
Town Grilled Angus Beef Burger		PGD 40
200g patty seasoned with house-made Cajun spices, bacon, fried local egg, truffle nacho cheese, local lettuce, local tomato, onion marmalade, house-made nori bun		
Plant-based Impossible Burger		GDV 36
200g plant-based patty, smoky eggplant purée, local lettuce, local tomato, smoky barbecue aioli, house-made charcoal bun		
Pulled Beef Sandwich		GD 32
Slow-cooked beef with caramelised onion & mushrooms, Asiago cheese, green mango slaw, gherkins		
Club Sandwich		PGD 28
Smoked turkey ham, bacon, local egg omelette, local lettuce, local tomato, toasted white bread, mustard mayonnaise		
DESSERTS		
Fullerton Signature Chocolate Cake		GDV 18
Rich chocolate ganache & chiffon, mixed berries		
Local Kopi Tiramisu		GDV 16
Mascarpone crème, ladyfingers, kueh lapis crunch, cacao powder		
Pandan Crème Brûlée		DV 16
Local pandan, local vanilla bean, coconut biscuit, mango passion		
Raspberry Lychee Bandung		GDV 18
Raspberry chiffon, lychee mousse, bandung jelly, local vanilla chantilly cream		

PASTRY OF THE DAY

Enjoy a selection of freshly baked pastries from our Cake Boutique counter.
Place your order with our staff at The Courtyard, or at the cake counter.